



EXCELSIOR 2021

● GOULAINE



GRAPE VARIETY CRU COMMUNAL GOULAINE

100% melon de Bourgogne

The communal crus initiative dates back to the late 1990s in the Muscadet area. A handful of estates, including Luneau-Papin, agreed on a definition of the cru's terroir and its richness and diversity around Nantes. The process of seeking recognition of the cru was launched. Long called Schistes de Goulaine, our cru today goes by the name Goulaine, in reference to the Goulaine river which flows into the Loire and common denominator of an area now officially identified by the national appellations body INAO. The Goulaine landscape is characterized by a finely carved relief, with mounds converging towards the marshes. Located on the top of the hillsides, the vine plots offer an unobstructed view of the Goulaine marsh, which changes with each season, depending on whether it is covered with water or exposed. In this open panorama, the gaze is drawn to the remarkable elements of the surroundings offering a unique sense of wideness.

PLOT PROFILE

Village of La Chapelle-Heulin. Vines planted in 1936.
Mass selection (no clones). Mother rock of schist and micaschist in «La Plécisière».

VINEYARD CARE THROUGH THE SEASONS

Spring soil preparation has been performed in a traditional manner (earthing down and hoeing) throughout the entire estate since 2009. We treat and take care of the vines with natural preparations (no chemical products) and sow cover crops such as pulses and cereals at the end of summer, with close attention to the needs of each crop. We stimulate soil life with one or two applications of horn dung; (preparation 500) in spring and apply a horn silica (preparation 501) after bloom and before harvest if necessary. Vines are short cut pruned (single guyot) during winter. Vine density is 6,500 plants per hectare. Careful sorting is carried out in the vineyard by grape harvesters.

WINEMAKING TECHNIQUES

Grapes are pressed in a pneumatic press, strength and length of pressing is adapted to each vintage. Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees 12 months in underground concrete tank and glass lined vats + 12 months in wooden tun (1500 L) without racking until bottling during summer time 2023.

TASTING

Serve at 12°C.
Dressed spider crab served with a creamy roe emulsion. Smoked blue lobster with beurre blanc sauce.

PRESS

The Excelsior cuvée, made from shale from the Goulaine communal cru, aged on lees, offers minerality at its most noble. Going back in time demonstrates the constancy and regularity over the vintages. One of the most refined estates in the Pays Nantais. **Guide Bettane & Desseauve 2022**

In more sunny tones, two 2020s are to be discovered: Gula-Ana, of a beautiful build, with stimulating bitterness and notes of ripe white fruits; and **Excelsior**, of an even greater invigorating depth that promises him a serene future of more than fifteen years.

R.V.F Guide Vert 2023 par Alexis Goujard

Domaine Luneau-Papin, **Excelsior 2014**

The flagship wine of this quality-focused domaine, from vines at the heart of the Goulaine cru. Marie Luneau describes the 2014 vintage as 'always elegant', and at seven years of age, the wine is really hitting its stride. A smoky, mineral nose precedes a tight, focused palate with savoury, juicy acidity and a rich, saline finish. Enormous concentration and length, amazing intensity. Now certified biodynamic. Drink 2022-2037. **DECANTER MAI 2022**

PACKAGING

750 ml and 1500 ml bottle
Box of 6 or 12 bottles

CERTIFICATION

ECOCERT organic agriculture certification
CERTIFICATION LABEL DEMETER Agriculture biodynamique

